

WINE & BEER

BUBBLES

Avissi Prosecco
Veneto, IT 12/48

Nicolas Feuillatte, Reserve Exclusive Brut Champagne, FR..... 24/96

Devaux Grande Reserve Brut -
Champagne, FR..... 25/100

ROSÉ WINE

DeChanceney Crémant Rose
Loire, FR15/60

Bieler Rose Cuvee Sabine
Provence, FR 14/56

Mont Gravet Rose (draft)*
Pays d'Oc, FR 12/44

WHITE WINE

Matanzas Creek Sauvignon Blanc
Sonoma County, CA.....14/56

Matua Sauvignon Blanc (draft)*
Marlborough, NZ.....12/44

William Hill Chardonnay (draft)*
Napa Valley, CA.....14/51

Neyers 304 'Unoaked' Chardonnay
Sonoma County, CA.....17/68

Domaine Vocoret & Fils
Chablis, FR21/84

Feudi S Greg Falanghina
Campania, IT..... 16/64

RED WINE

Eschol by Trefethen Red Blend
Napa Valley, CA 16/64

Quilt Cabernet Sauvignon
Napa Valley, CA20/80

Iron & Sand Cabernet Sauvignon
Paso Robles, CA 17/68

Penfolds Bin 389 Cabernet Shiraz
Barossa Valley, AU.....22/88

Roco Gravel Road Pinot Noir
Willamette Valley, OR 17/68

Migration by Duckhorn Pinot Noir
Sonoma Coast, CA.....19/76

The Hilt Pinot Noir
Santa Rita Hills, CA22/88

*Draft wine by the glass, or 23 ounce carafe

CRAFT ON DRAFT

16 or 20 ounce glass

Maui Brewing Co 10/12
rotating selection of beers

Kona Brewing Co.9/11
Longboard Lager
Big Wave Golden Ale
Kua Bay IPA
Lavaman Red Ale

Big Island Brewhaus 10/12
rotating selection of beers

Ola Brew IPA 10/12

Ola Brew Hard Cider 11/13
dragonfruit lemonade



DRINKS

SIGNATURE MAI TAIS

Auntie's Coconut Mai Tai - Kula Coconut Rum, tropical juices, almond syrup, Whalers Dark Rum Float 15

Forty Four Mai Tai - Whalers Dark Rum, orange liquor, almond syrup, fresh lime juice 16

MAGICS COCKTAILS

Black Lava Mezcalrita - mezcal, mango puree, orange liqueur, house sour mix, orange bitters, black lava salt rim . . . 16

Wild Wahine - house infused jalapeño vodka, lilikoi, simple, house-made sour mix \$17

Get Fresh - vodka, lemon, Lillet blanc, cucumber, mint 15

Mermaid Lemonade - Ocean Organic Vodka, lemon, lavender, sparkling wine 15

Phae's Lei - gin, elderflower liqueur, lavender, lemon 16

Espresso Martini - vodka, Baileys, Kona coffee, chocolate drizzle 16

Sunset Cruise - Makers Mark Bourbon, orange, lemon, honey, aperol float, rosemary sprig 15

Magics Margarita - Real del Valle Blanco Tequila, fresh lime, orange liqueur 15

Toasted Colada - Kula Coconut Rum, luxardo amaretto, lime juice, fresh pineapple juice 15

Magics Mule - Titos Vodka, ginger beer, fresh lime 15

Pina Colada - Rumhaven, fresh pineapple juice 16

Paloma - tequila, lime, grapefruit, soda 17

Hana Hou - 21 Seeds Cucumber-Jalapeno-infused Tequila, muddled fresh jalapeno, lime, orange liqueur 15

ZERO PROOF

Keiki Tai - almond syrup, orange juice, pineapple juice, molasses 9

In Bloom - butterfly pea flower-lavendar simple syrup, lemon, rosemary, tonic water 9

Seasonal Kombucha
(16 or 20 ounce glass) 5/6

MAGIC HOUR

Featured at our Bar
Mon-Sat 2pm -5pm & 8pm to close

\$2 Off All Pupus

Draft Wine
\$2 off glass / \$8 off carafe

Draft Beer
\$1 off 16oz / \$2 off 20oz

SELECT COCKTAILS 12

Magics Margarita - classic or add: lilikoi, strawberry, mango, pineapple or ube

Signature Magics Mai Tais - Auntie's Coconut Mai Tai, or Forty Four Mai Tai



BUY THE KITCHEN A BEER
with a special tip collection, goes directly to kitchen team \$10



BAR FOOD

Join Us for Magic Hour
Mon to Sat 2-5pm & 8pm to Close

Caesar Salad* (GF) - local romaine, anchovy dressing, parmesan brittle, togarashi \$11

Breakside Brussels* (GF) - crispy brussels, miso glaze, bacon pieces. \$14

Hurricane Tots* - shoyu glazed, bacon, jalapenos, served with firecracker and umami sauces \$14

Ahi Poke Nachos* - sashimi grade tuna, big island tomatoes, pineapple, firecracker and unagi sauces, and furikake over crispy wontons \$14

Chef's Fresh Catch Ceviche* (GF) - seasonal island fruit salsa, cilantro-lime dressing, corn tortilla chips. \$18

Fish Karaage* (GF) - seasoned fresh Ono, lightly dusted with mochiko and fried, Calabrian chili aioli \$18

Pork Belly Sliders* - crispy pork belly, pickles, Calabrian chili aioli, Hawaiian roll \$18
add another slider +6

Kahlua Pork Quesadilla* - scallion pancake, gruyere, goat cheese, chimichurri, chipotle crema \$15

Magic's Wings* (GF) - jumbo chicken wings, choice of jerk buffalo sauce or sticky shoyu glaze \$19

The Classic Burger* - cheddar, tomato, greens, sweet onions, umami aioli, brioche bun \$17
add: seasoned fries +8

(GF) Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Hours at the
BEACH GRILL

Open Mon - Sat 11am-8:30pm
Sunday Brunch 10am-3pm

Visit the
BEACH SHACK

coffee drinks, breakfast & lunch
Daily 8:00am - 3pm

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<<< For reservations, visit our website: magicsbeachgrill.com or call us: 808-662-4427 >>>